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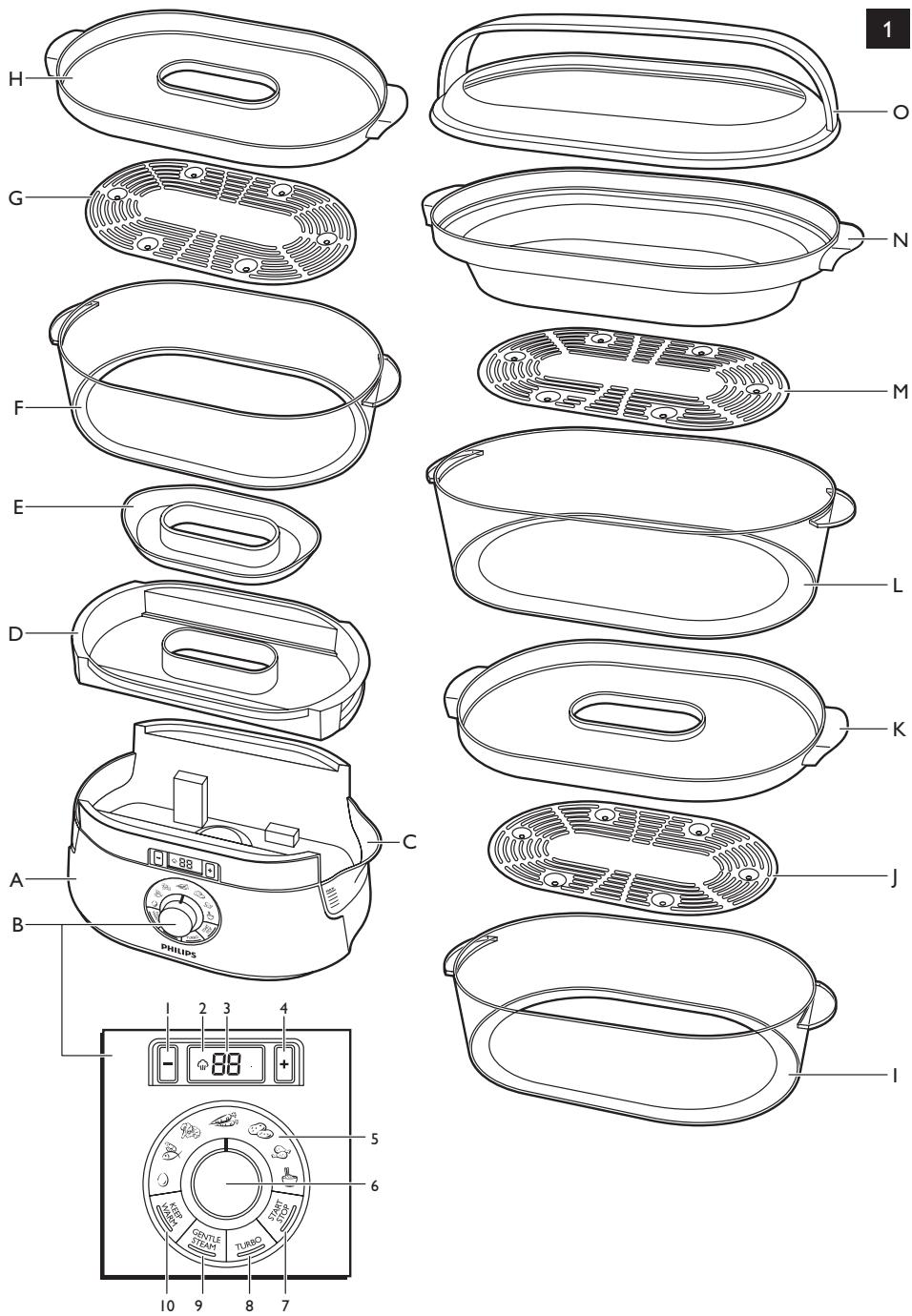
HD9160



**PHILIPS**

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## Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at [www.philips.com/welcome](http://www.philips.com/welcome).

## General description (Fig. 1)

- A** Base with water tank
- B** Control knob and display with timer buttons
  - 1** Timer - button
  - 2** Steaming symbol
  - 3** Time in minutes
  - 4** Timer + button
  - 5** Preset steaming modes
  - 6** Control knob
  - 7** START/STOP button with light
  - 8** TURBO button with light
  - 9** GENTLE STEAM button with light
  - 10** KEEP-WARM button with light
- C** Spout
- D** Drip tray 1
- E** Flavour Booster+
- F** Steaming bowl 2
- G** Removable bottom
- H** Drip tray 3
- I** Steaming bowl 4
- J** Removable bottom
- K** Drip tray 5
- L** Steaming bowl 6
- M** Removable bottom
- N** Fish/rice bowl 7
- O** Lid

*Note: The steaming bowls, drip trays and fish/rice bowl are numbered from 1 to 7. You find the numbers of drip trays and steaming bowls 2 to 7 on their handles. The number of drip tray 1 is located on its top edge. Only stack them in this order. Use each steaming bowl with the fitting drip tray. Always use drip tray 1 under the bottom steaming bowl. Only use bowls that are filled with food.*

## Important

Read this user manual carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the base in water or rinse it under the tap.

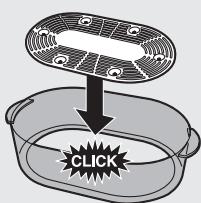
### Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure the plug is inserted firmly into the socket.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.

- If the mains cord is damaged, you must have it replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- Always fully unwind the mains cord from the reel in the base before you plug in the appliance.
- Never steam frozen meat, poultry or seafood. Always thaw these ingredients completely before you steam them.
- Never use the food steamer without drip tray 1, otherwise hot water may splash out of the appliance.
- Only use the steaming bowls and the fish/rice bowl in combination with the original base.
- Keep the mains cord away from hot surfaces.

### **Caution**

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not expose the base of the appliance to high temperatures, hot gas, steam or damp heat. Do not place the food steamer on or near an operating or still hot stove or cooker.
- Always unplug the appliance and let it cool down before you clean it.
- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and Philips refuses any liability for damage caused.
- Place the food steamer on a stable, horizontal and level surface and make sure there is at least 10cm free space around it to prevent overheating.
- Always place the removable bottoms into the steaming bowls from the top and make sure they are positioned correctly ('click').
- Beware of the hot steam that comes out of the food steamer during (gentle) steaming, in the keep warm mode or when you remove the lid. When you check food, always use kitchen utensils with long handles.
- Always remove the lid carefully and away from you. Let condensation drip off the lid into the food steamer to avoid scalding.
- Always hold the steaming bowl by the handles when the food is hot.
- Do not move the food steamer while it is operating.
- Do not reach over the food steamer while it is operating.
- Do not touch the hot surfaces of the appliance. Always use oven mitts when you handle hot parts of the appliance.
- Do not place the appliance near or underneath objects that would be damaged by steam, such as walls and cupboards.



- Do not operate the appliance in the presence of explosive and/or flammable fumes.
- Never connect the appliance to a timer switch or remote control system in order to avoid a hazardous situation.

### **Automatic shut-off**

The appliance is equipped with automatic shut-off. The appliance switches off automatically if you do not turn the control knob to a preset steaming mode within 5 minutes after plugging in the appliance. The appliance also switches off automatically after the set steaming time has elapsed.

### **Boil-dry protection**

This food steamer is equipped with boil-dry protection. The boil-dry protection automatically switches off the appliance when there is no water in the water tank or if the water runs out during use. Let the food steamer cool down for 10 minutes before you use it again.

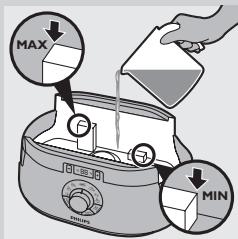
### **Electromagnetic fields (EMF)**

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

## **Before first use**

- 1 Thoroughly clean the parts that come into contact with food before you use the appliance for the first time (see chapter 'Cleaning').
- 2 Wipe the inside of the water tank with a damp cloth.

## **Preparing for use**

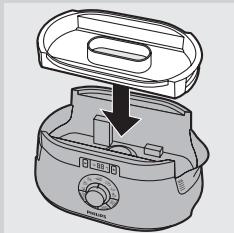


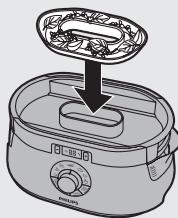
- 1 Put the appliance on a stable, horizontal and level surface.
- 2 Fully unwind the mains cord from the reel in the base before you plug in the appliance.
- 3 Fill the water tank with water up to the maximum level.  
D When the water tank is filled up to the maximum level, the steamer can steam for approx. 45 minutes.

Only fill the water tank with water. Never put seasoning, oil, or other substances in the water tank.

- 4 Place drip tray 1 on the water tank in the base.

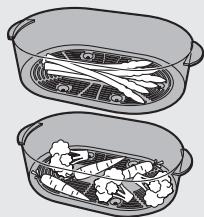
Note: Never use the appliance without drip tray 1.



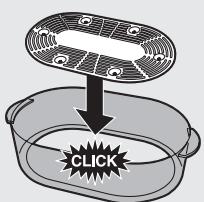


**5** Place the Flavour Booster+ on the base if you want to add extra flavour to the food to be steamed.

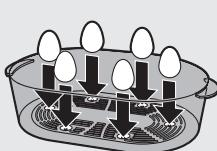
- Fill the Flavour Booster+ with fresh or dried herbs or a liquid like wine or bouillon up to the maximum level.
- For suggested herbs or spices for various types of food, see the food steaming table in chapter 'Food table and steaming tips'.



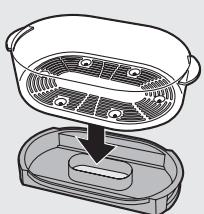
**6** Put the food to be steamed in one or more steaming bowls and/or in the fish/rice bowl.



- Always place the removable bottoms into the steaming bowls from the top and make sure they are positioned correctly ('click').
- Do not put too much food in the steaming bowls. Arrange the food with ample space between the pieces to allow maximum steam flow.
- Place larger pieces of food and food that requires a longer steaming time in the bottom steaming bowl.

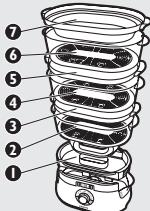


- Put eggs on the egg holders to steam eggs conveniently.
- To steam large-sized foods (e.g. whole chickens, corn cobs), you can remove the removable bottoms from steaming bowls 4 and 6 to create one large bowl.

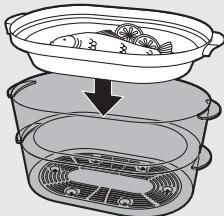


**7** Put one or more steaming bowls on drip tray 1. If you use more bowls, we advise you to separate the bowls by drip trays 3 and 5. Place the bowls properly and make sure they do not wobble.

- You do not have to use all 3 steaming bowls.



- The steaming bowls, drip trays and fish/rice bowl are numbered from 1 to 7. You find the numbers of drip trays and steaming bowls 2 to 7 on their handles. The number of drip tray 1 is located on its top edge. Only stack them in this order. Use each steaming bowl with the fitting drip tray. Always use drip tray 1 under the bottom steaming bowls. Only use bowls that are filled with food.
- The fish/rice bowl is intended for steaming marinated fish, rice or other liquid food. When you want to use the fish/rice bowl, put it in the top steaming bowl.



- When the removable bottom is removed from steaming bowl 6 to create a larger bowl with bowl 4 underneath, you can still place the fish/rice bowl to prepare fish, rice or soup on top.
- When the removable bottom is removed from steaming bowl 4 to create a larger bowl with bowl 2 underneath, you can still place drip tray 5 and steaming bowl 6 on top.



### **8 Put the lid on the top steaming bowl.**

*Note: If the lid is not or not correctly placed on the steaming bowl, the food does not get steamed properly.*

## Using the appliance



- 1 Put the plug in the wall socket.**

► The display and the light ring round the control knob light up.

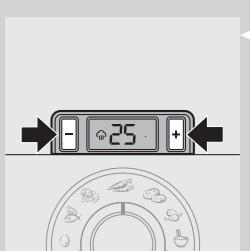
- 2 Turn the control knob to the preset steaming mode for the type of food you want to steam.**



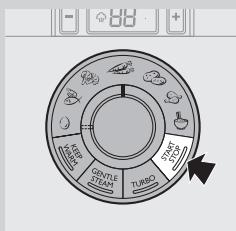
► The preset steaming time is shown on the display.

For the preset steaming times of the preset steaming modes and tips, see chapter 'Food table and steaming tips'.





**Note:** If you want to set a different steaming time than the preset steaming times of the steaming modes on the control knob, for instance because you want to steam an ingredient not shown as one of the preset steaming modes, select a steaming mode that comes closest to the desired steaming time. Use the + and - timer buttons to increase or decrease the steaming time.



**3** Press the START/STOP button.

- The steaming process starts and the timer counts down the steaming time.
- During the first 5 minutes of the steaming process, the Turbo light lights up. This indicates that the steamer uses the extra power of the Turbo mode to heat up quickly. You cannot switch off the Turbo mode during these first 5 minutes.
- If you steam large quantities of food, stir the food halfway through the steaming process with a kitchen utensil with a long handle. Make sure you wear oven mitts.
- When the set or preset steaming time has elapsed, the appliance beeps three times and switches to the Keep-warm mode.

**4** Carefully remove the lid.

**Beware of hot steam that comes out of the appliance when you remove the lid.**

- To prevent burns, wear oven mitts when you remove the lid, the fish/rice bowl and the steaming bowls. Remove the lid slowly and away from you. Let condensation drip off the lid into the steaming bowl.
- Use a kitchen utensil with long handles to remove the food from the steaming bowls.
- When you remove a steaming bowl, let condensation drip off the bowl in the underlying drip tray.

**5** Remove the plug from the wall socket and let the steamer cool down completely before you remove drip tray 1.

**Be careful when you remove drip tray 1, because the water in the water tank and the drip tray may still be hot, even if the other parts of the appliance have cooled down already.**

**Handle drip tray 1 with care, as its outside may be slippery.**

**6** Empty the water tank after each use through the spout on the side of the base.

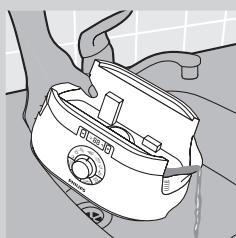
**Note:** If you want to steam more food, use fresh water.

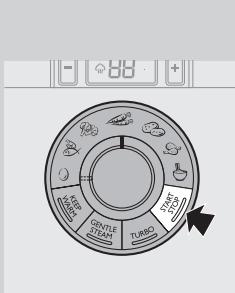
### **Steaming multiple ingredients**

If you want to steam foods that require different steaming times, follow the instructions below:

**1** Set the timer to the longest steaming time.

**2** Put the food with the longest steaming time in bowl 2 and the food with the shorter steaming time in bowl 4.





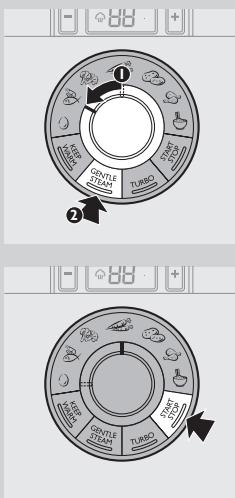
- 3** Put drip tray 1 and bowl 2 on the base and put the lid on top of the bowl.
- 4** Press the START/STOP button to start the steaming process until the remaining steaming time on the display is equal to the shortest steaming time.
- 5** Carefully remove the lid with oven mitts and place drip tray 3 and steaming bowl 4 on top of bowl 2.
- 6** Put the lid on bowl 4 and let the steaming process continue until the set steaming time has elapsed.

This process can also be applied if you have three kinds of food with different steaming times.

### Gentle Steam mode

The Gentle Steam mode steams food at a gentle temperature of around 80°C, which is an ideal cooking temperature for fish. At this temperature the delicate structure and flavour of fish is preserved.

We advise you to use only one steaming bowl directly on the base when you want to steam food in the Gentle Steam mode, as this guarantees the best results in this mode.



*Note: The Gentle Steam mode only works when the control knob is set to the preset steaming mode for fish.*

*Note: If you use the fish/rice bowl in the Gentle Steam mode, the steaming time will be longer. Check if the prepared fish is done before serving.*

- 1** Turn the control knob to the preset steaming mode for fish (1) and press the GENTLE STEAM button (2).
- The preset steaming time is shown on the display. This time will be longer than the normal steaming time.
- 2** Press the START/STOP button to start the steaming process.
  - When steaming in the Gentle Steam mode, you can switch to the normal steaming mode by pressing the GENTLE STEAM button.
  - If you want to switch to the Gentle Steam mode while steaming in the preset steaming mode for fish, press the GENTLE STEAM button.
  - During the first 5 minutes, the Turbo light lights up. This indicates that the steamer uses the extra power of the Turbo mode to heat up quickly. You cannot switch off the Turbo mode during these first 5 minutes.
  - If you start to steam in the Gentle Steam mode while the appliance is still cold, start to steam with an empty bowl with the lid placed on it. When the Turbo light switches off, carefully open the lid and add the fish.

*Tip: While you are steaming food in the bottom steaming bowl in the Gentle Steam mode, you can place one or two other bowls on top to keep food warm. For some inspiring Gentle Steam recipes, take a look at the recipe booklet or visit [www.philips.com/kitchen](http://www.philips.com/kitchen).*

### Turbo mode

The Turbo mode is automatically active during the first 5 minutes of each steaming process to allow the steamer to heat up quickly. By ensuring

that food reaches its ideal cooking temperature faster; more vitamins and minerals are retained.

You may also want to use the Turbo mode:

- after you have opened the lid to check or stir food
- when you have added food to one or more bowls
- when you have refilled the water tank

To activate the Turbo mode, press the TURBO button. The Turbo mode remains active for 1 minute and then switches off automatically. The Turbo light goes out and the steamer continues to steam in the normal steam mode. To switch off the Turbo mode when it is active, press the TURBO button again.

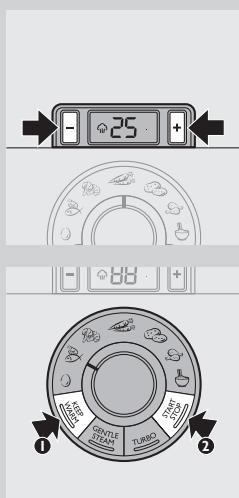
*Note: If you use the Gentle Steam mode within 5 minutes after the end of a previous steaming process, the Turbo mode is not activated and the Turbo light does not go on because the water is still warm.*

### Keep-warm mode

The steamer automatically switches to the Keep-warm mode after the steaming time has elapsed, which is indicated by 3 beeps. The Keep-warm light goes on to indicate the steamer is in the Keep-warm mode. The Keep-warm mode keeps the food warm for 30 minutes.

- If you want to keep the food warm longer than 30 minutes, press the timer + and - buttons to adjust the time.
- If you press the KEEP WARM button during a keep-warm cycle, the timer sets to 30 minutes again.
- If you want to deactivate the Keep-warm mode when it is active, press the START/STOP button.
- If you want to activate the Keep-warm mode when the appliance is off or after it has switched off automatically, first press the KEEP WARM button (1) and then the START/STOP button (2).

*Note: Beware that the food is still hot and steam can escape when you open the lid during Keep-warm mode.*



### Cleaning and maintenance

Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.

**1** Remove the plug from the wall socket and let the appliance cool down.

**2** Clean the outside of the base with a moist cloth.

Never immerse the base in water, nor rinse it under the tap.

Do not clean the base in the dishwasher.

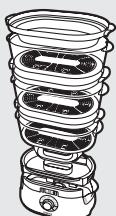
**3** Clean the water tank with a cloth soaked in warm water with some washing-up liquid. Then wipe the water tank with a clean moist cloth.

**4** Remove the removable bottoms from the steaming bowls. Clean the steaming bowls, removable bottoms, the Flavour Booster+, drip trays,

the fish/rice bowl and the lid by hand or in the dishwasher, using a short cycle and a low temperature.

Repeated cleaning of the steaming bowls and the lid in a dishwasher may result in a slight dulling of these parts.

### Descaling



You have to descale the appliance when scale is visible in the water tank. It is important that you descale the food steamer regularly to maintain optimal performance.

- 1 Fill the water tank with white vinegar (8% acetic acid) up to the maximum level.

Do not use any other kind of descaler.

- 2 Put the drip trays, the steaming bowls and the fish/rice bowl on the base properly.

- 3 Put the lid on top of the fish/rice bowl.

- 4 Put the plug in the wall socket.



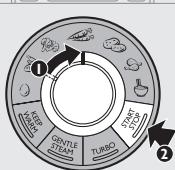
- 5 Turn the control knob to the preset steaming mode for carrots (1) and then press the START/STOP button (2) to let the appliance operate for 20 minutes.

If the vinegar starts to boil over the edge of the base, unplug the appliance and reduce the amount of vinegar.

- 6 After 20 minutes, unplug the appliance and let the vinegar cool down completely. Then empty the water tank.

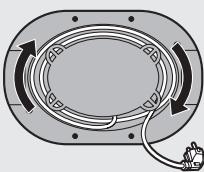
- 7 Rinse the water tank with cold water several times.

*Note: Repeat the procedure if there is still some scale in the water tank.*

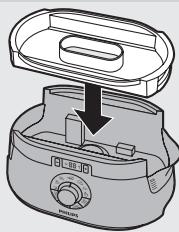


### Storage

- 1 Make sure all parts are clean and dry before you store the appliance (see chapter 'Cleaning').

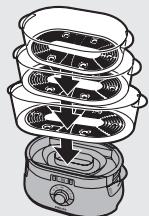


- 2** To store the mains cord, wind it round the reel in the base.



- 3** Place drip tray 1 on the base.

- 4** Make sure the removable bottoms are in place in the steaming bowls.



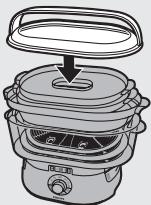
- 5** Place steaming bowl 6 on drip tray 1. Place steaming bowl 4 in steaming bowl 6. Place steaming bowl 2 in steaming bowl 4.



- 6** Place the fish/rice bowl in the top steaming bowl.



- 7** Place drip tray 5 on top of the fish/rice bowl. Place drip tray 3 in drip tray 5.



### 8 Place the lid on the drip tray 5.

## Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at [www.philips.com](http://www.philips.com) or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

## Environment



- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

## Troubleshooting

This chapter summarises the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Consumer Care Centre in your country.

Problem	Possible cause	Solution
The steamer does not work.	The steamer is not plugged in.	Put the plug in the wall socket.
	There is no water in the water tank.	Fill the water tank.
	You have not pressed the START/STOP button yet.	Press the START/STOP button
Not all the food is cooked.	Some pieces of food in the steamer are larger and/or require a longer steaming time than others.	Set a longer steaming time with the + button.

Problem	Possible cause	Solution
		Put larger pieces of food and food that requires a longer steaming time in the bottom steaming bowl or put the steaming bowls with these foods on the base and start steaming some time before you add the other bowls.
	You put too much food in the steaming bowls.	Do not overload the steaming bowls. Cut the food into small pieces and put the smallest pieces on top.
		Arrange the food with ample space between the pieces to enable maximum steam flow.
The appliance does not heat up properly.	You have not descaled the appliance regularly.	Descale the appliance. See chapter 'Cleaning and maintenance'.
The Gentle Steam function does not work.	The control knob has not been set to the preset steaming mode for fish.	Set the control knob to the preset steaming mode for fish, press the GENTLE STEAM button and then press the START/STOP button.

### Food table and steaming tips

- For recipes, please see the recipe booklet or visit our website [www.philips.com/kitchen](http://www.philips.com/kitchen).
- The steaming times mentioned in the table below are only an indication. Steaming times may vary depending on the size of the food pieces, the spaces between the food in the steaming bowl, the amount of food in the bowl, the freshness of the food and your personal preference.

### Food steaming table

Food to be steamed	Amount	Steaming time (min)	Suggested herbs/spices for Flavour Booster+
Asparagus	500g	15-20	Thyme, basil, lemon
Baby corn	200g	5-8	Chives, chilli, paprika
Green beans	500g	15-20	Parsley, lemon, garlic
Broccoli	400g	20	Garlic, crushed red chilli, tarragon
Carrots	500g	20	Parsley, dry mustard, chives
Cauliflower florets	400g	20	Rosemary, basil, tarragon
Celeriac (in cubes)	300g	15-20	Cumin, white pepper, chilli
Chicken leg	1pc	25	Black pepper, lemon, paprika
Corncob	500g	30-40	Parsley, garlic, chives
Courgette (sliced)	500g	10	Dill, sage, rosemary

Food to be steamed	Amount	Steaming time (min)	Suggested herbs/spices for Flavour Booster+
Couscous	150g + 250ml water	10-15	Cumin, coriander, clove
Eggs	6pcs	12-15	-
Fruit	500g/4pcs	10-15	Cinnamon, lemon, clove
Peas (frozen)	400g	20-25	Rosemary, cumin, parsley
Potatoes	400g	25-30	Parsley, chives, garlic
Prawns	200g	5	Curry powder, saffron, lemon
Puddings	4 bowls	20	Cinnamon, clove, vanilla
Rice	150g + 300ml water	35	Pandan, parsley, cumin
	250g + 500ml water	35	Pandan, parsley, cumin
Salmon	450g	12-15 min.	Dill, parsley, basil
White fish	450g	10-15	Dry mustard, allspice, marjoram

### Steaming in the Gentle Steame mode

Food to be steamed	Amount	Steaming time (min)	Suggested herbs/spices for Flavour Booster+
Salmon	450g	15-20	Dill, parsley, basil
White fish	450g	15-20	Dry mustard, allspice, marjoram

### Steaming times of the preset steaming modes (Fig. 28)

### Tips for steaming food

#### Flavour Booster+

- Thyme, coriander, basil, dill, curry and tarragon are some of the herbs and spices that you can put in the Flavour Booster+. You can combine them with garlic, caraway or horseradish to enhance flavour without adding salt. We advise you to use 1/2 to 3tsp of dried herbs or spices. Use more if you use fresh herbs or spices.
- When you use liquids like wine or lemon juice, you can fill the Flavour Booster+ up to the 'max' indication.
- For more tips about herbs, spices and liquids to use in the Flavour Booster+, see the food steaming table above.

#### Vegetables and fruits

- Cut off thick stems from cauliflower, broccoli and cabbage.
- Steam leafy, green vegetables for the shortest possible time, because they lose colour easily.
- Do not thaw frozen vegetables before you steam them.

#### Meat, poultry, seafood and eggs

- Tender pieces of meat with a little fat are most suitable for steaming.
- Wash meat properly and dab it dry, so that as little juice as possible drips out.

- Always use the drip trays between steaming bowls when preparing meat, poultry, fish or eggs, or place these foods below other food types.
- Puncture eggs before you put them in the steamer.
- Never steam frozen meat, poultry or seafood. Always let frozen meat, poultry or seafood thaw completely before you put it in the steamer.

### Sweet deserts

- Add some cinnamon to desserts to enhance sweetness instead of adding more sugar.

### General tips

- To prepare rice, you have to add water with the rice in the fish/rice bowl. For the amounts, see the food steaming table above.
- You can also use the fish/soup bowl to prepare vegetables in sauces or to poach fish in water.
- Leave gaps between the pieces of food.
- If the steaming bowl is very full, stir the food halfway through the steaming process.
- Small amounts of food require a shorter steaming time than large amounts.
- If you only use one steaming bowl, the food requires a shorter steaming time than when you use 2 or 3 steaming bowls.
- If you use more than one steaming bowl, let the food cook 5-10 minutes longer.
- Food is ready more quickly in the bottom steaming bowl than in the steaming bowls on top.
- Make sure that the food is well done before you eat it.
- You can add food or bowls filled with food during the steaming process. If an ingredient needs a shorter steaming time, add it later.
- If you lift the lid, steam escapes. Press the TURBO button to reheat the steamer and to avoid a longer steaming time.
- Food continues to be steamed for some time when the steamer switches to the Keep-warm mode. If the food is already very well done, remove it from the steamer when the steaming process ends and the appliance switches to Keep-warm mode.
- If the food is not done, set a longer steaming time. You may need to put some more water in the water tank.
- The steamer can be used to warm up ready-made soup. Put the soup in the fish/rice bowl and let it steam at the preset steaming mode for fish. Heating up 250ml soup takes approximately 10 minutes.